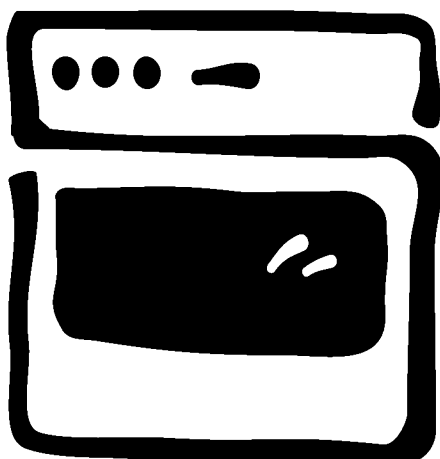


BUILT-IN OVEN

Operating and installation manual



EPSOPM

Important Safety Instructions



These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these **WARNINGS**, contact the Customer Care Department.

Installation

The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

This oven is heavy and care must be taken when moving it. Do not try to move the appliance by pulling the door handle.

Remove **all packaging**, both inside and outside the oven, before using the appliance. After installation, please dispose of the packaging with due regard to safety and the environment.

It is dangerous to alter the specifications or modify the appliance in any way.

During Use

This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

Never line any part of the oven with **aluminium foil**. Do not allow heatproof cooking material, e.g. roastings bags, to come into contact with oven elements.

Never place plastic or any other material which may melt in or on the oven.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not hang towels, dishcloths or clothes from the oven or its handle. They are a **safety hazard**.

Do not use this oven if it is in contact with water and never operate it with wet hands.

Always cook with the oven door closed.

Use any oven proof cookware which will withstand temperatures of 270 C.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handles, before and after grilling.

Always remove the grill pan handles when grilling.

Ensure that you **support** the grill pan when removing it from the oven.

Take care to follow the recommendations given for tending the food when grilling.

Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open – support the door using the door handle, until it is fully open.

Ensure that all control knobs are in the **OFF** position when not in use.

Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.

When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.

Child Safety

This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the controls or play near or with the appliance.

Accessible parts, especially around the grill area, become hot when the cooker is in use. Children should be **kept away** until it has cooled.

The front of the oven gets hot during use : always keep small children away.

Maintenance and Cleaning

Only clean this oven in accordance with the instructions.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

For safety reasons, do not clean the appliance with a steam or high-pressure cleaner.

Always switch off at the electrical supply prior to carrying out any cleaning or maintenance work.

Service

You must not attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local ELECTROLUX Service Force Centre. Always insist on genuine ELECTROLUX spare parts.

Disposal of an old appliance

Make the appliance unusable, by cutting off the cable, and remove any door catches, to prevent small children being trapped inside.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

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Guide to use the Instruction Book

This section explains standard symbols used throughout to make it easier for the User to find information i.e



Safety instructions

1.2.3.

Step by step instructions for an operation



Hints and tips



Environmental information

YOUR BUILT-IN OVEN

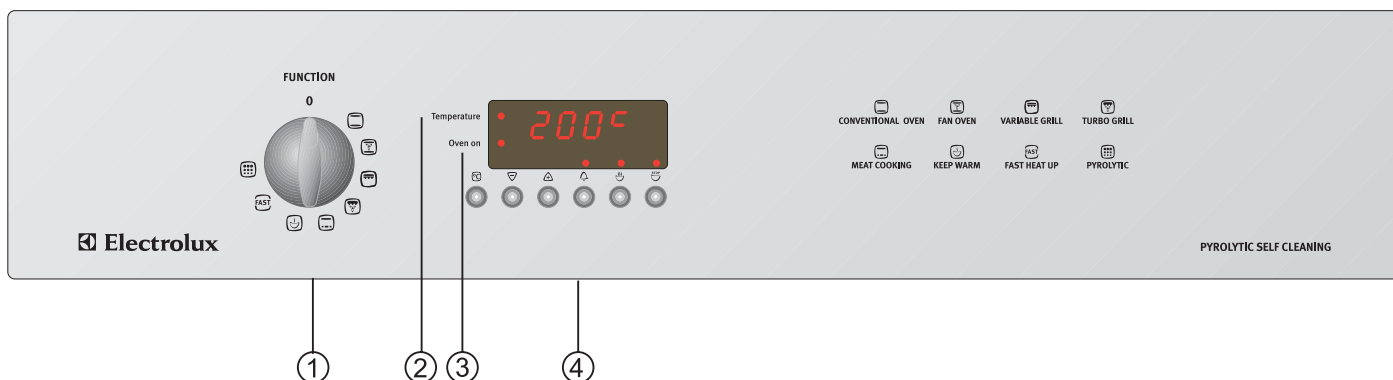
General view



Control panel with electronic timer, function selector and pre-set temperature

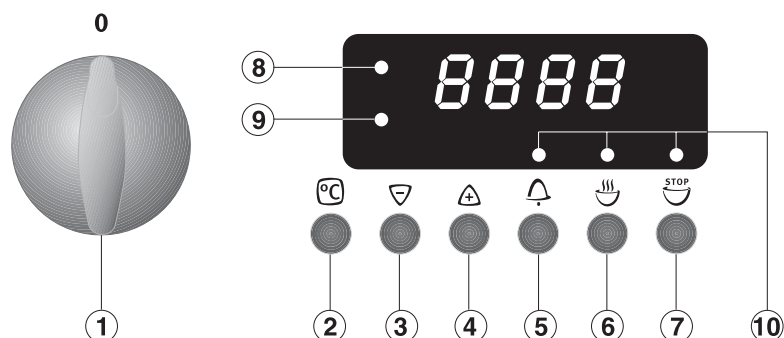
Ergonomic oven door handle

Control panel



- ① Function selector with pre-set temperature
- ② Temperature indicator light
- ③ Oven on indicator light
- ④ Electronic timer

THE ELECTRONIC PROGRAMMER









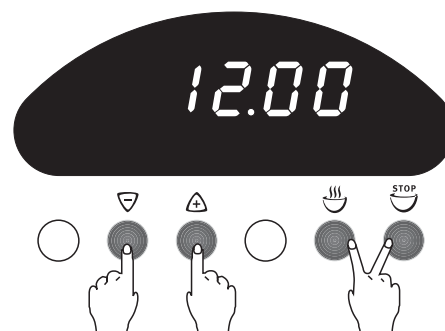
- | | |
|--|---------------------------------|
| ① Function selector knob and pre-set temperature | ⑥ Cooking time setting |
| ② Information display (time, temperature) | ⑦ Cooking end setting |
| ③ Decrease adjustment ▽ | ⑧ Indicator light "Temperature" |
| ④ Increase adjustment ▲ | ⑨ Indicator light "Oven on" |
| ⑤ Minute minder | ⑩ Programmer indicator lights |

The programmer indicators above the setting buttons blink as soon as you press the corresponding setting buttons. While the indicator flashes, you can modify the corresponding setting.



The oven lamp comes on at the beginning of all cooking cycle (programmed or not) and remains on.

Setting the time of day




- When the oven is connected to the power supply, **12.00** is displayed. For the time setting, press at the same time both buttons  and  for about 3 seconds : **12.00** flashes.
- Release the buttons  and , and,
- Press button  or  until the exact time is displayed.

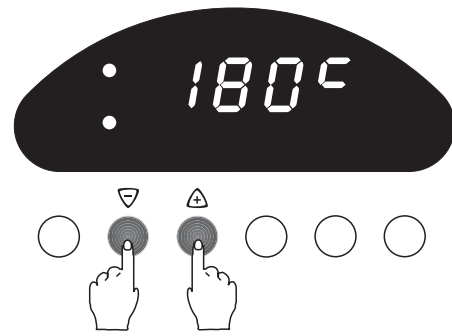


Temperature modification



As soon as you select the cooking position, the pre-set temperature is displayed : **if you want to change it, press button  or .**

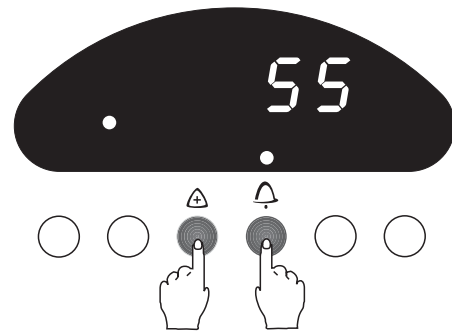
The selected temperature remains on the display during about 1 minute. Then the time of day is displayed.

To change the temperature during the course of the cooking, press button  until the temperature is displayed. Press button  or  to change it.





Using the minute minder (Countdown)

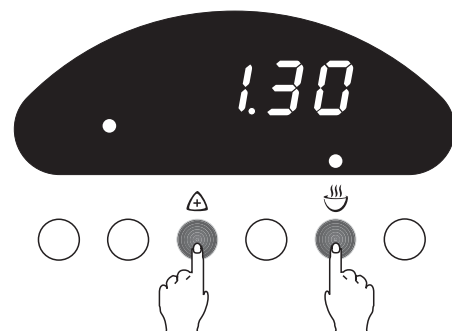
1. Press the button . 000 is displayed and the indicator light "minute minder" flashes.
2. Press the button  until it shows the required time.
3. When the buzzer sounds, press any key to switch the minute minder off.




Programming of cooking


Immediate start

1. Turn the function selector knob to set the required position and change, if necessary, the temperature. The indicator light "Oven on" switches on and the indicator light "Temperature" flashes.
2. Press the button , the indicator light "cooking time" flashes.
3. Press the button  to set the cooking time.



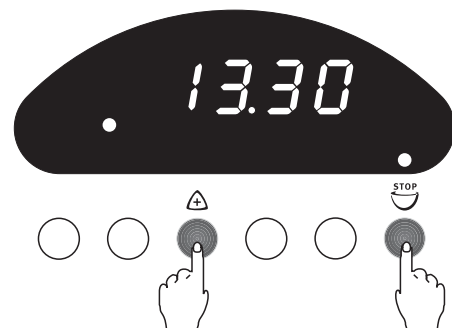
You also have the possibility to defer start :

Press the button . The indicator light "end of cooking" flashes.

Press immediately the button  to set the time of cooking end.
The indicator light "Temperature" switches off.

4. A buzzer sounds at the end of the cooking time. Press any button to stop it. The oven stops functioning.
5. Set the function selector to the "0" position.





If you want to cancel the cooking time, set the function selector to the "0" position.




The programmer will automatically calculate the start time.

After a few seconds the programmed cooking time is displayed.

When the oven switches on, the oven light comes on and remains on during the course of all cooking. The indicator light "**Temperature**" flashes until the pre-set temperature is reached.

You can change at any time the duration or end of cooking time by pressing respectively the buttons  or , then pressing the button  or .

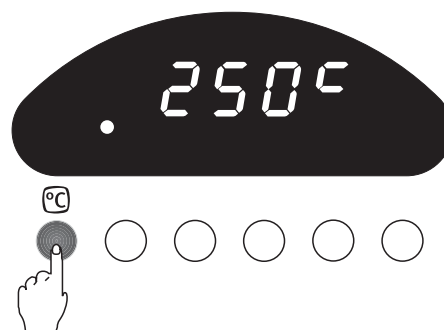
Press the button  to show the time of day.

To cancel the programming, set the function selector to the "0" position.

Display of information

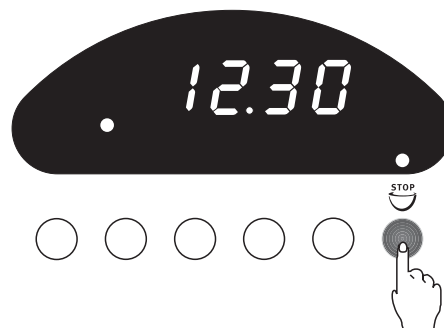
Press the button  to show :



- the selected cooking temperature : eg 250°C ("c" is placed on the right hand side at the top of the temperature),
- the actual temperature inside the oven : eg 200°C ("c" is placed on the right hand side at the bottom of the temperature),
- the time of day.



Press the button  to show :



- the time of end of cooking or programmed pyrolytic cleaning.





Press the buttons  or  to show the programmed time.

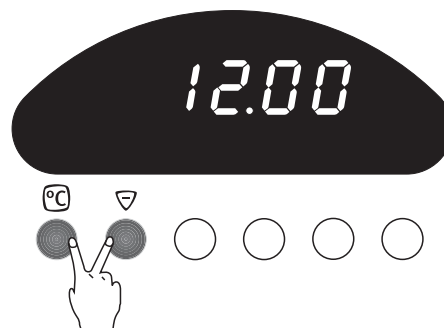
Child safety

To prevent a child switching on the oven during your absence, your oven is equipped with a "locking system".

When the oven is switched off press at the same time the buttons  and  not more than 2 seconds : a buzzer sounds and a red dot flashes on the right hand side at the bottom of the time of day.

When the child safety is activated, the oven elements can not heat.

To deactivate the child safety, press again at the same time the buttons  and , a buzzer sounds, and the red dot switches off : you can now use your oven.



BEFORE THE FIRST USE



Remove **all packaging**, both inside and outside the oven, before using the appliance.

First cleaning

Remove the accessories and wash in warm and soapy water. Then rinse and dry carefully.


First heating up

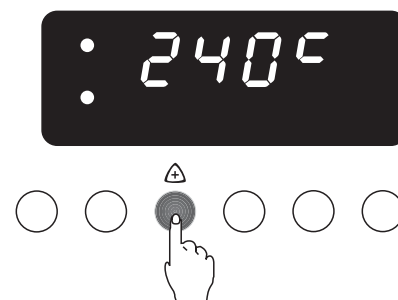
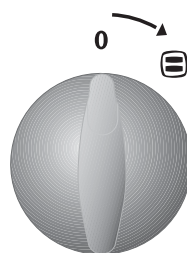


In order to remove possible production residues, clean the appliance and heat up the oven without food once prior to first use. Ensure that the room is well-ventilated.

Some unusual odours may be emitted for a short while. This is normal.

How to proceed ?

1. Remove all accessories from the oven.
2. Remove any labels and protective film from the front of the oven.
3. Set the time of day (refer to "THE ELECTRONIC PROGRAMMER" chapter).
4. Set the function selector to conventional oven  and increase the temperature to 240 C.
5. Heat the oven for an hour to remove the odour from the insulation.



The cooling fan


A cooling fan keeps the oven surrounds (control panel, timer...) cool. It starts up as soon as the oven is switched on. It is perfectly normal to hear the cooling fan running for a few minutes after the oven is turned off.


HOW TO USE THE OVEN

The oven controls

To obtain the desired cooking mode, turn the function selector.

When you choose a cooking mode, the temperature is pre-set : it is possible to change it :

To increase the temperature, press the button 
(max. 300 °C).

To decrease the temperature, press the button 
(min. 30 °C).

See chapter "THE ELECTRONIC PROGRAMMER".









The oven light comes on as soon as the function selector is turned. The light remains on while cooking continues ; but not during pyrolytic cleaning cycle :

after a programme is set, the oven light does not function until the start of the programmed cooking,

it switches on when the programmed cooking starts,

it switches off at the end of the programmed cooking time.

The different symbols of the selector

Cooking positions	Pre-set temperatures
0 Off position	
 Conventional oven	180 °C
 Fan oven	180 °C
 Variable grill	210 °C
 Turbo grill	200 °C
 Meat cooking	210 °C
 Keep warm	80 °C
 Conventional oven with integrated fast heat up	200 °C
 Pyrolytic cleaning	

The “Oven on” indicator light

The indicator light comes on when the appliance is switched on.

The “Temperature” indicator light

The indicator light flashes when the oven is heating. It remains switched on when the required temperature has been reached.

The safety cut-out device

The oven is equipped with a device to automatically switch it off. If you have, for example, forgotten to set the end of cooking time, the oven switches off automatically after approximately 2 to 12 hours according to the cooking temperature selected.

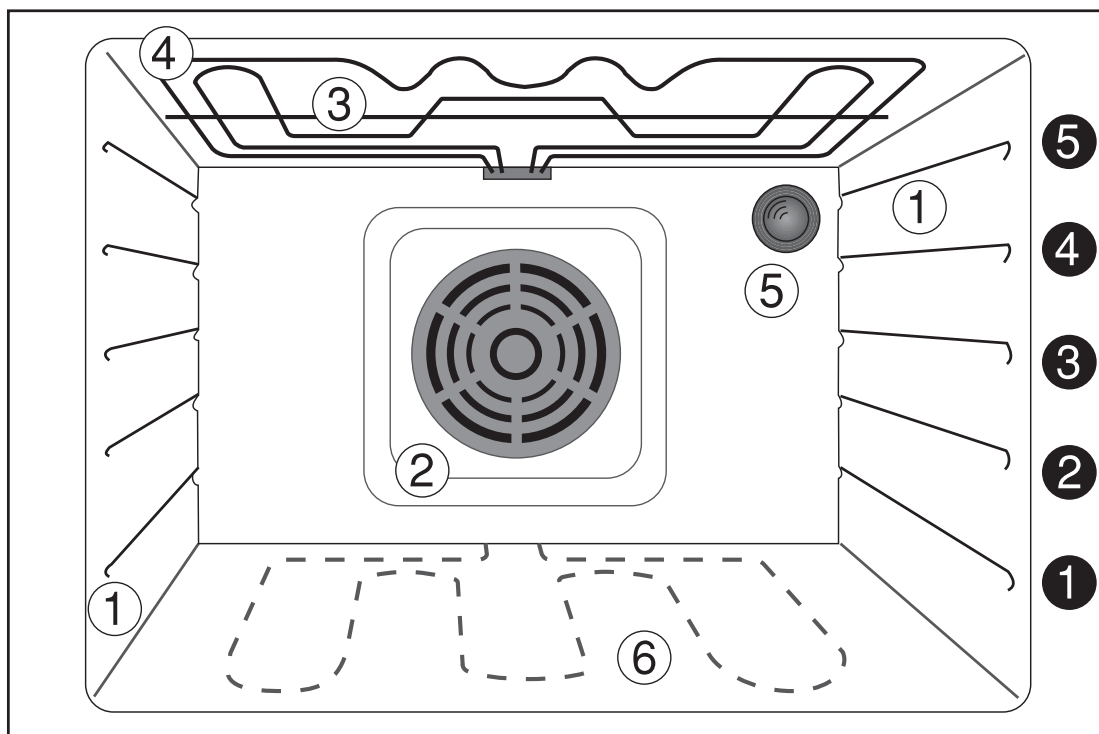
The cooling fan

The cooling fan keeps the oven surrounds (control panel, timer...) cool. It starts up and stops automatically and it is perfectly normal to hear it running for a few minutes after the oven is switched off.



After use ensure that the function selector is in the off position “0”.

THE OVEN CAVITY



- ① Shelf runners
- ② Fan
- ③ Roof
- ④ Grill elements
- ⑤ Oven light
- ⑥ Lower heating element (under the base panel)

● ① to ● ⑤ Cooking levels

Oven accessories



In addition to the accessories supplied with your oven, use only ovenware that is ovenproof to very high temperatures (follow manufacturers' instructions).

Your oven is equipped with :

2 wire shelves

1 grill pan

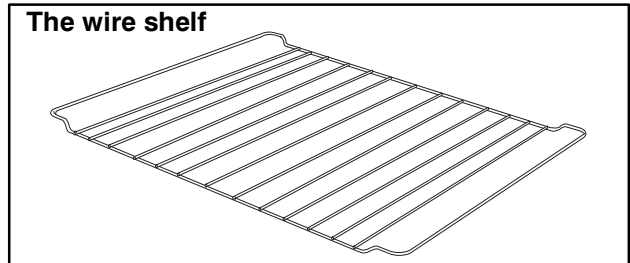
The wire shelves

Dishes, cake tins and so on can be placed on these shelves.

It can be used high side up or low side up to adjust the position of your dishes in relation to the source of heat.

For very heavy dishes (4 kg or more), always use the shelf high side up.

The wire shelf



High side up



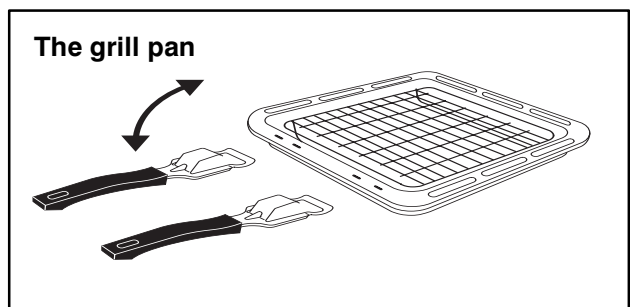
Low side up



The grill pan

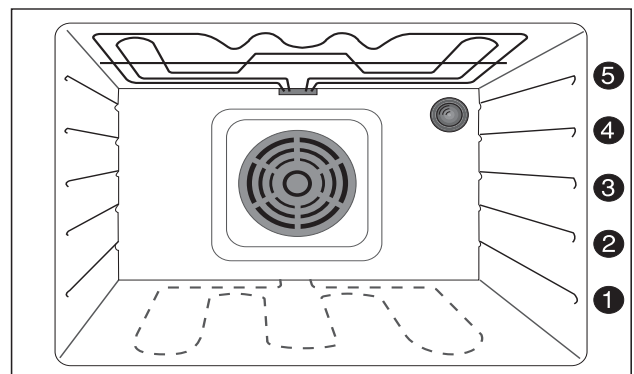
The grill pan is supplied with 1 grid and 2 handles.

The grill pan



The cooking levels

The oven has five cooking levels which are counted from 1 to 5 (from the bottom upwards).



THE DIFFERENT COOKING SETTINGS

Turn the control clockwise to select the following cooking functions :

Conventional oven

This method uses the top and bottom element and is ideal for all types of cooking. It is also suitable for re-heating dishes prepared in advance. To ensure a uniform distribution of heat, you should cook on one level only.

Fan oven

The air inside the oven is heated by the top and bottom elements.

The fan circulates hot air to maintain an even temperature inside the oven.

Variable grill

For grilling meat, toasting or browning dishes.

Turbo grill

This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is ideal for roasting meat and poultry on one level. It is also perfect for "au gratin" dishes.

Meat cooking

Ideal for roasting meat and poultry in a roasting dish.

Keep warm

To keep warm the dishes already cooked.

Conventional oven with integrated fast heat up



Ideal for cooking gratins, vegetable base dishes, frozen dishes and commercial frozen foods.

HINTS FOR SUCCESSFUL COOKING

Choice of ovenware

The thickness, conductivity and colour of ovenware affect the cooking results.

- A) Aluminium, earthenware, oven glassware and aluminium with a non-stick interior **reduce** cooking and base browning. These materials are recommended for light, soft textured cakes and roasts.
- B) Enamelled cast iron, anodized aluminium, zinc-plated iron, porcelain, aluminium with a non-stick interior and coloured exterior **increase** cooking and base browning. These materials are recommended in particular for tarts, quiches and crispy baking that should be browned beneath as well as on top.

If you see	What to do ?
Top too dark Bottom too light not cooked enough 	Use a tin or dish type B or place in lower runner
Top too light Bottom too dark overcooked 	Use a tin or dish type A or place in higher runner

During cooking, certain dishes increase in volume, so remember to choose a container big enough : ideally, the uncooked dish should take up only two thirds of the container, leaving the upper third free for expansion.

To avoid excessive spitting, use high-sided dishes for roasting meat and poultry, or ovenproof glass roasting trays with a lid, appropriate to the size of the joint.

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the oven when opening the door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.



Practical tips

The preheating of the oven is running when you have selected the cooking function : a buzzer sounds when the pre-set temperature has been reached.

To help keep the oven clean, a baking sheet can be placed on the shelf under the container to protect the base from spillage.

Pierce the skin of poultry or sausages with a fork before cooking, to avoid the skin swelling and bursting with the heat.

Leave as little fat as possible around joints of meat to avoid spitting and reduce the fat content.

For tender joints of meat, turn halfway through cooking and add a little hot water to the dish to produce a tasty gravy and reduce spitting onto the walls of the oven.

Do not exceed the temperature settings recommended in the cooking guide for meat.

To save energy

Cook several dishes one after another, if possible, to save the energy needed to pre-heat the oven each time. Whenever possible, do not hesitate to cook 2 or 3 cakes or tarts, for example, at the same time.

CLEANING AND CARE



The oven door is hot during pyrolytic cleaning. Children must be supervised at all times and should be kept away from the appliance.

Cleaning of the pyrolytic enamel oven

The principle

The walls of the oven are made of special high temperature enamel which is shiny in appearance and smooth to the touch.

During the pyrolytic cleaning, the temperature of the oven reaches approximatively 500 C. The food and grease splatters are carbonised and wiped away as ash residue when the interior is completely cold. Smoke is filtered out by a catalyser.

The safety

The pyrolytic cleaning is perfectly safe : a safety lock prevents any accidental opening of the door as soon as the temperature in the oven approaches 300 C.

Beyond 300 C, the door remains locked even if the cleaning cycle is interrupted (by a power failure or deliberately). You will not be able to open the door again until the oven has cooled.

During the cleaning cycle, a fan operates. Ventilation continues even after the cleaning cycle until the oven has cooled sufficiently.

Pyrolytic cleaning can only be carried out under the control of the programmer.

Regular maintenance

After cooking, remember to wipe off any splashes or stains with a damp sponge.

In the event of spills on the bottom panel, soak the panel but do not scrape it and avoid abrasive cleaning products that risk damaging surfaces (enamel, varnish, lacquer).

Periodic maintenance

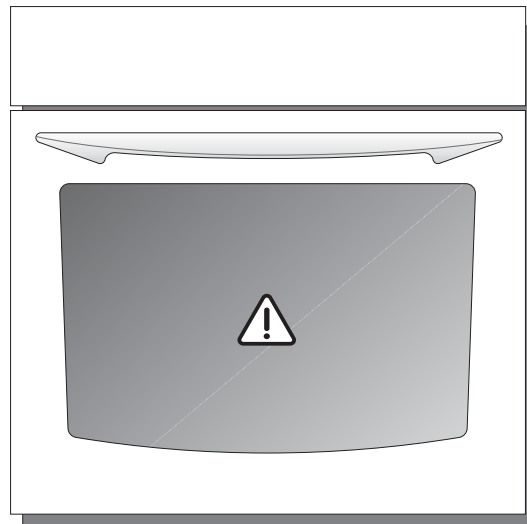
If your oven is not too dirty (for example after one or two uses) select the position *P4,r 1*.

If the oven needs a more intense pyrolytic cycle select the position *P4,r 2*.

After a cleaning cycle, wipe up the ash residue left by the pyrolytic cleaning process.

Do not hesitate to run a cleaning cycle as often as necessary. We recommend you to run a pyrolytic cycle once per month. This is just an indication : the frequency is related to how dirty the oven is.




Run the cleaning cycle immediately after cooking to take advantage of the residual heat in the oven. The cleaning process will mean the oven is unavailable for use for approximately 2 hours to 3 hours.



How to proceed ?

1. Empty the oven of all accessories (oven shelves, grill pan). The high temperature during the pyrolytic cycle could damage them as well as the cavity.
2. If necessary, remove all excess soilage which could cause too much smoke to be absorbed by the catalyser.
3. Close the oven door.

Immediate start




4. Set the function selector on the pyrolytic position . *P4,r 1* switches on, the indicator light “**cooking time**” flashes and the indicator light “**Oven on**” switches on.
You will use *P4,r 1* if your oven is not too dirty. If your oven is very dirty, press the key  to select the intensive pyrolytic cycle *P4,r 2*.
5. Press the button  to confirm your choice so that the cleaning cycle starts.
The indicator light “**cooking time**” remains switched on and the indicator light “**Temperature**” flashes.
6. Once the pyrolytic cycle time is over the oven stops functioning automatically.
7. Set the function selector to the “**0**” position.


If you want to cancel the cleaning cycle, set the function selector to the “**0**” position.

The door unlocks when the oven has cooled sufficiently.

Programming of pyrolytic cleaning

Deferred start - Automatic stop

1. Set the function selector to the pyrolytic position .
2. Select the appropriate cleaning cycle : *P 4, r 1* or *P 4, r 2*. The indicator light “**cooking time**” flashes.
3. Press the button . 2 hours are automatically added to the time of day (2 h 30 for the cycle *P 4, r 2*).
4. Set the end of cleaning time by pressing the button .

When *P 4, r 1* or *P 4, r 2* is displayed, press the button  to confirm the cleaning cycle.

5. Once the pyrolytic cycle time is over the oven stops functioning automatically.
6. Set the function selector to the “0” position.

If you want to cancel the cleaning cycle, set the function selector to the “0” position.

The door unlocks when the oven has cooled sufficiently.

Cleaning the accessories

Clean them with a warm washing up liquid solution. Rinse and dry carefully.

Display of the electronic programmer

Clean with a soft cloth.

Never use scouring powder or cream or abrasive sponge.

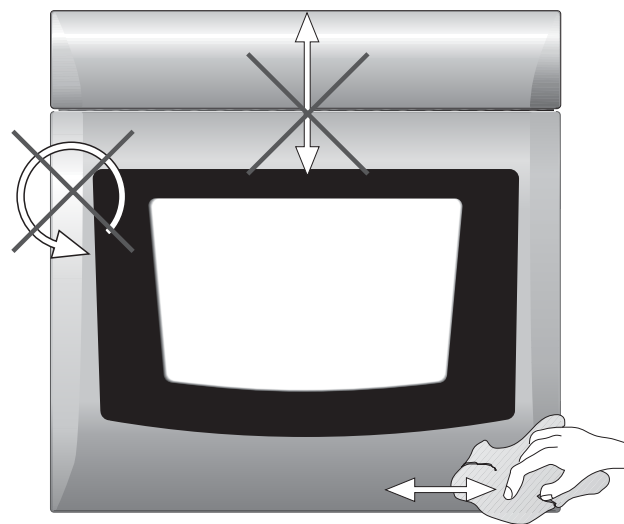
For stainless steel models



During the cleaning of stainless steel surfaces, always rub horizontally.

To clean the front of the oven in stainless steel, only use proprietary stainless cleaners and follow the cleaner manufacturer's recommendations.

Never use scouring powder or cream or sharp utensils which could damage the stainless steel.



REPLACING THE OVEN LIGHT



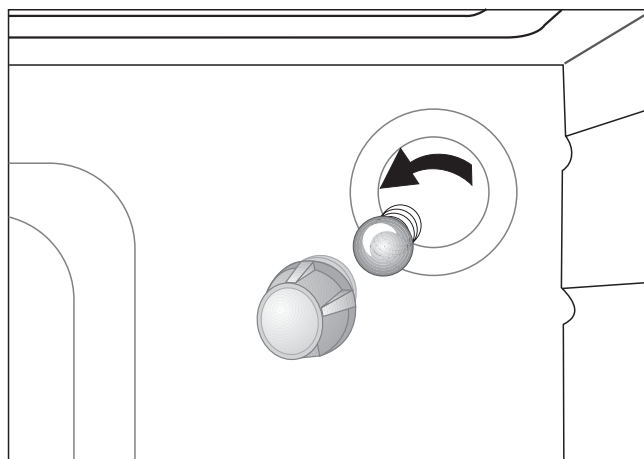
Ensure the oven is disconnected from the electrical supply before changing the bulb.

The 25 W - E14 (230/240 V) screw-in bulb is a **special “heat-resistant” bulb** capable of withstanding temperatures up to 300 C. Replacement bulbs are available through your local Service Force Centre.

The bulb is located at the back innerside of the oven and can be reached from inside the oven.

To replace the bulb :

1. Unscrew the bulb protection cover (turn anti-clockwise).
2. Unscrew the bulb anti-clockwise.
3. Screw in a new bulb.
4. Screw in the bulb protection cover carefully.



SOMETHING NOT WORKING ?

Please carry out the following checks on your appliance before calling a service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a service call.



If the oven shows any sign of a fault, we recommend you do not use it. Disconnect the oven from the mains or remove the fuse on the appropriate circuit.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO ?
The oven does not work.	<p>The oven is not wired in or switched on at the socket.</p> <p>There is a power failure.</p>	<p>Switch on at the socket.</p> <p>Check power supply and fuse.</p>
The oven does not heat (the electronic timer well operates).	The child safety has been set.	Desactivate the child safety.
The results of cooking are unsatisfactory.	<p>Insufficient preheating.</p> <p>Temperature is too high or too low.</p> <p>Wrong shelf position.</p> <p>Wrong type of dish.</p> <p>Temperature is incorrectly set.</p> <p>Cooking time is incorrect.</p> <p>Cooking function selector is in the wrong position.</p> <p>The shelf or oven dish are not in the centre of the oven.</p>	<p>Adjust temperature and shelf position to suit personal preferences.</p> <p>Select correct function.</p> <p>Centre the shelf or oven dish in the oven.</p>
The oven smokes.	<p>The oven is dirty.</p> <p>Food has spilled over.</p> <p>Food (meat) is spitting excessively.</p> <p>Wrong selected function.</p>	<p>Clean the oven once cooking has finished (see section on cleaning).</p> <p>Use a larger dish.</p> <p>Reduce temperature setting.</p> <p>Consult cooking guides.</p>
Steam and condensation settle on the food and the oven cavity.	The dish has been left inside the oven too long.	Leave dishes inside the oven no longer than 15–20 minutes after the cooking is completed.

If the problem still persists after these checks, contact the Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning :

08705 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "SOMETHING NOT WORKING ?

When you contact the Service Force Centre you will need to give the following details :

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care Department

For general enquiries concerning your ELECTROLUX appliance or for further information on ELECTROLUX products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.uk :

Customer Care Department

Electrolux
55-77 High Street
Slough
Berkshire
SL1 1DZ

Tel : 08705 950 950 *

* calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

ELECTROLUX GUARANTEE CONDITIONS

We, ELECTROLUX, undertake that if, within 12 months of the date of purchase, this ELECTROLUX appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that :

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.

The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by an ELECTROLUX Service Force Centre.

Any appliance or defective part replaced shall become the Company's property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover :

Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulb or removable parts of glass or plastic.

Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the European Community (EC) or European Free Trade Area.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Products of ELECTROLUX manufacture which are not marketed by ELECTROLUX.

European Guarantee

If you should move to another country within EUROPE then your guarantee moves with you to your new home subject to the following qualifications :

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

Your new home is within the European Community (EC) or European Free Trade Area.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The electricity supply complies with the specifications given on the rating plate.

The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the Local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 20 13
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)800117511
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219898

FOR THE INSTALLER

Technical information

Oven type	See rating plate
Electrical connections	230 / 240 V 50 Hz
Required protection fuse for the oven	20 Amps

Oven ratings

Oven	Electric
Maximum electrical power	3400 W / 3550 W
Grilling	Electric
Grilling power	2900 W (230 V)
Oven lighting	25 W (230 V)
Type of cleaning	Pyrolytic

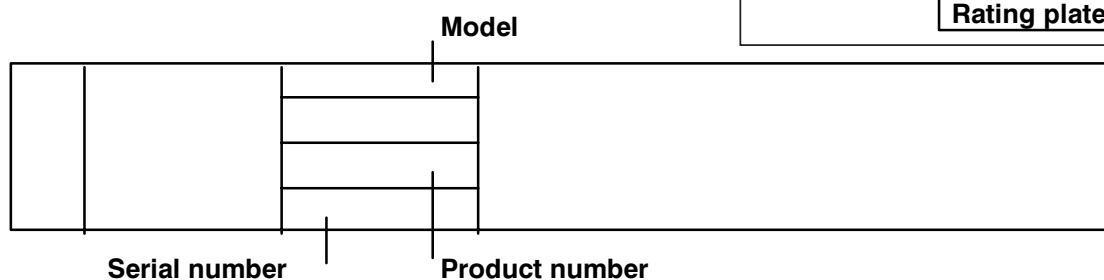
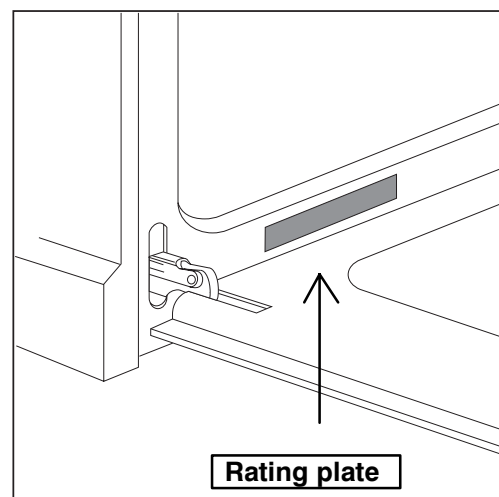
Aperture dimensions of the oven

Height	580 mm
Width	540 mm
Depth	546 mm

The rating plate

The rating plate is situated on the lower front frame of the oven and can be seen upon opening the oven door.

This information (model, product number, serial number) should be quoted in any communication or if the Service Force Centre is contacted.



The **CE** mark meets the requirements laid down in directives : electromagnetic compatibility 89/336,
CE mark 93/68 and low voltage 73/23.

Fitting the oven into an “in column” or “under counter” cabinet

Please ensure that when the appliance is installed, it is easily accessible for the engineer in the event of a breakdown.

Building-In :

This appliance is classed as a **type Y** in terms of protection against overheating of surround areas.

The surround or cabinet into which the oven will be built must comply with the following specifications :

this oven must be fitted in a closed cabinet to ensure correct air flow for cooling purposes,

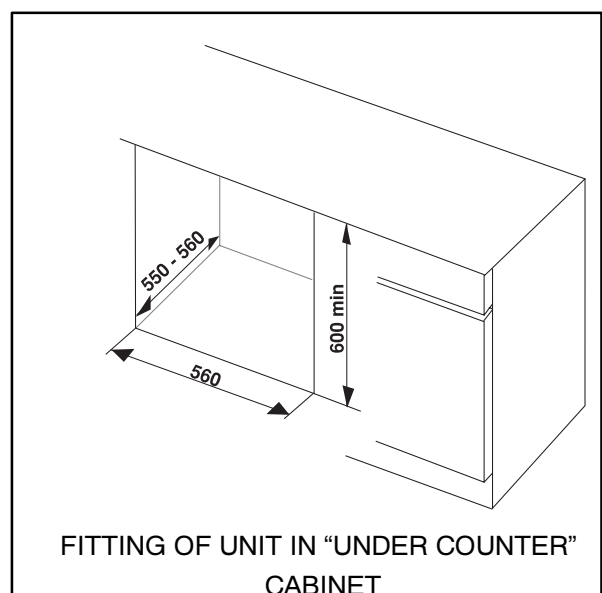
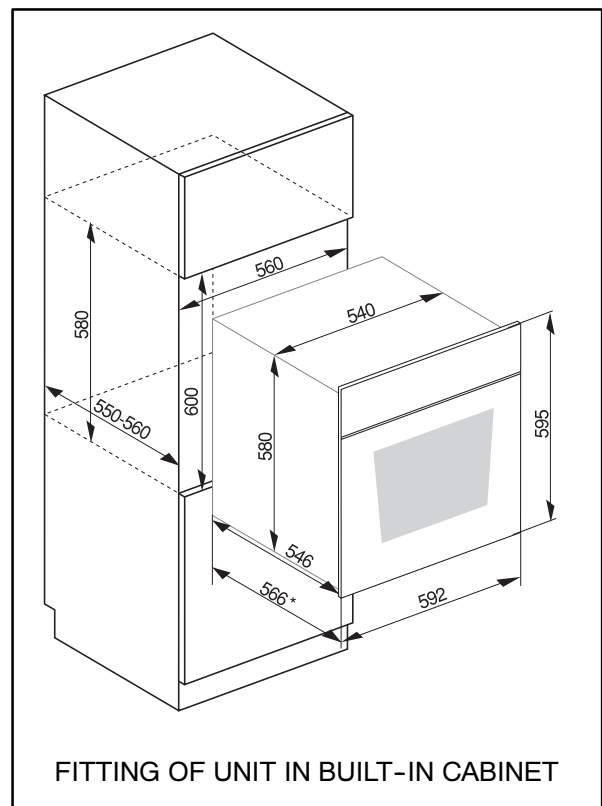
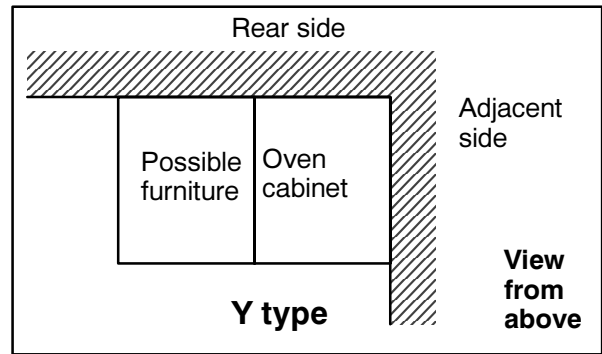
the dimensions must be as shown in the relevant diagram,

to avoid overheating a minimum of 5 mm must separate the oven frame from adjacent partitions (doors of furniture, etc...),

adjacent partitions and their coverings must be capable of resisting a temperature of at least 100 C.

The oven must be correctly installed to ensure electrical safety. During installation and maintenance, the oven must be disconnected from the power supply, and fuses must be removed.

The oven must be installed in a level and stable housing cabinet which must be properly assembled and firmly secured to the wall or floor. The oven is secured to its surrounding unit by two side stability screws. They are supplied in a plastic bag inside the oven.



Electrical connections



Connecting the appliance to the electricity supply must be carried out by a qualified electrician or competent person. The oven must be earthed in accordance with current regulations (Earth = yellow and green).

Fuse capacity : 20 Amps

Before connecting the oven, check that :

the electrical wiring is in good condition,

the fuses and the domestic power supply are of sufficient capacity to support the oven (see rating plate),

the plug or double pole switch used to connect the oven is accessible once the appliance is installed.

Fixed connection :

In the event of a fixed connection, it is necessary that you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Connecting cable

Use a H05 RR-F type cable with a minimum cross-section of 6 mm² or 6 mm² PVC twin and earth cable.

The cable should be connected according to recommendations and the securing screws should be tight. The protective conduction (Earth cable) should be longer than the wires carrying the current.

If the oven is to be connected to an existing cooker control unit, it will be necessary to down rate the protective fuse to 20 amp.

Choice of electrical connections

There are two possible ways to connect your cooker, please choose from the most appropriate after reading the descriptions :

It is recommended that this appliance is wired with suitably rated cable, into fixed wiring using a double pole isolator with at least 3 mm contact separation in all poles and neutral, located within 2 m of the appliance. If this fixed wiring circuit is only supplying the cooker, then a fuse of 20 A (or circuit breaker) should be incorporated. When the circuit combines oven and hob, then wire and fuse rating should be increased accordingly.

Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following methods :

If you wish to connect an oven and a hob to a cooker point you can :

- by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. In this case the cooker should be operated from 6 mm² twin core, and earth, PVC insulated multicore cable. See Fig. 1.

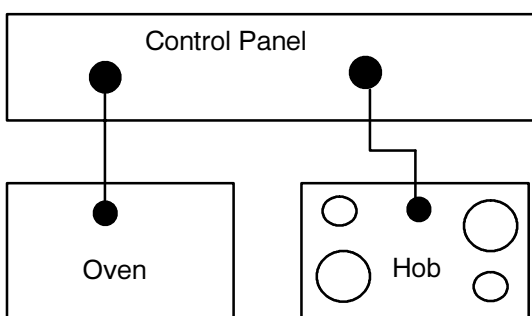


Fig. 1

- by connecting the cooker point to the hob and then connecting the hob to the oven. Provided that the hob manufacturer permits it, connect the oven to the hob and the hob to the cooker point using the same cabling as described above. Check the hob terminal block is large enough to take two cables and is of suitable rating. See Fig. 2.

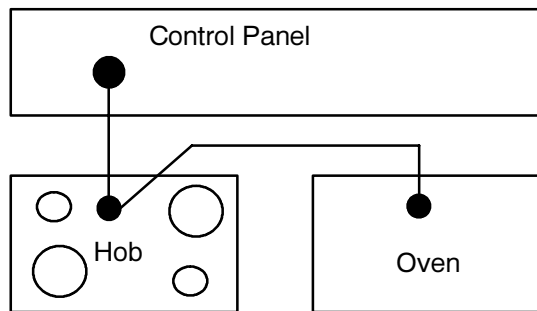


Fig. 2

NOTE : it is good practice to :

- fit an Earth Leakage Circuit breaker to your house wiring,
- wire your appliance to the latest IEE regulations.

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 **The Electrolux Group.** *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.